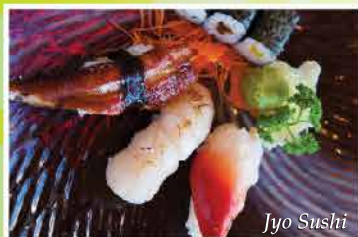


MATSUMOTO'S SPECIALITY



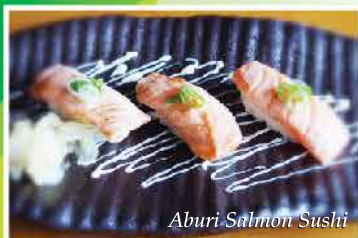
Deluxe House Special



Jyo Sushi



Seared Wagyu Beef Sushi



Aburi Salmon Sushi



Tempura Banana

DELUXE HOUSE SPECIAL Chef's recommended signature dish – top quality sushi, sashimi, maki rolls served on a traditional sushi boat
regular (for 2) \$62
large (for 3) \$90

DELUXE SASHIMI Premium selection of sashimi (Hokkaido scallop, surf clam, tuna, salmon belly, king fish belly, oyster and tobiko)
entrée \$22
main \$32

WAGYU BEEF SUSHI 2 pieces flame-seared marble beef sushi \$9

JYO SUSHI Premium selection of sushi (flame-seared scallop & salmon, tuna, eel, prawn, tobiko & surf clam sushi rolls) \$26

ABURI SALMON SUSHI 3 pieces of flame-seared salmon belly sushi \$11

YUZU SALMON TATAKI Seared salmon served with Japanese pomelo dressing \$17

EBI CHILLI Stir-fried chilli prawns served with mixed vegetables and Japanese - seasoned rice \$28

HAMACHI KAMA Grilled yellow tail's collar with salt or teriyaki (subject to availability) \$22

CHEF'S SELECTION BANQUET (min for 2 people) \$55 pp

1. **TOBIKO SALAD** (mixed greens topped with avocado, meat, flying fish roe & mayo)
2. **MISO SOUP**
3. **SUSHI BAR SPECIALS**
(flame-seared salmon & scallop sushi, tuna & salmon sashimi & salmon sushi rolls)
4. **NAMAKAKI** (fresh oyster) or **KAKI FRY** (fried crumbed oyster)
5. **GARLIC PRAWN TEPPANYAKI**
6. **WAGYU BEEF SUKIYAKI OR SHABU SHABU**
(table top cooking served with rice or udon noodle)
7. **FRESH FRUIT PLATTER** or **TEMPURA BANANA WITH GREEN TEA ICE-CREAM**
8. **COFFEE OR JAPANESE TEA**

***Images may vary and are only for illustration purposes